



Official Participant

## Report Template for EU Events at EXPO

Event Title :	Sensory analysis for better quality of virgin olive oil	Date:	2 October
Event Organiser:	C2/E5		
Event Target Group:	A selected number of worldwide recognized heads of panel, producers, processors, dealers and consumers		
Rapporteur:	Sandrine VALENTIN		
<b>Event Concept</b>			
<p>This workshop focused on the sensory method of analysis for virgin olive oil which was established by the International Olive Council in 1987 and has largely contributed to the improvement of the quality of virgin olive oils.</p> <p>The workshop gathered a selected number of worldwide recognized heads of panel, producers, processors, dealers and consumers and was organised in a way to promote active discussions among round-tables (World café) after an introduction of the concerned topic.</p>			
<b>Expected Outcomes</b>			
<p>The objective of this workshop was to discuss about the method and evaluate any required improvements to continuously raise the quality of virgin olive oils, their market positioning and the confidence of the consumers.</p>			
<b>Main Conclusions</b>			
<p>Four critical issues related to the sensory method have emerged from the discussions: certified reference materials, accreditation/harmonisation of panels, training of tasters, statistical analysis of results and were debated in view to find ways for improvement.</p>			
<b>What follow-up actions emerged from this event?</b>			
<p>Main conclusions of the workshop will be present to Members States, in civil dialogue group and to the IOC Council members in a view to initiate new work at IOC level with these experts.</p>			